CookTek®
MagnaWave™ Systems

OWNER'S MANUAL INSTALLATION AND OPERATION

Use and Care of CookTek MagnaWave Cooktop –
Models MC1500, MCD1500, MC1800, MCD1800,
MC2500, MCD2500, MC3000, MCD3000,
MC3500, MCD3500, MC2502F, MCD2502F,
MC2502S, MCD2502S, MC3002S, MCD3002S,
MC3502S, MCD3002F, MCD3502F

CookTek, Inc.
810 W. Washington • Chicago, IL 60607 U.S.A.
Tel: 1-312-563-9600 • Fax: 1-312-432-6220

102922

PREPARING YOUR COOKTEK MAGNAWAVE COOKTOP FOR USE

Before operating your Cooktop, do the following:

1. Remove all packing material.
2. Place the unit on a dry, level, hard, stable, and non-flammable surface.
3. Keep unit away from other heat sources and allow at least 2 inches clearance for air circulation at sides, front and rear of the unit. If either the air intake or exhaust outlet is blocked, the internal temperature will rise, causing an error code to occur.

Grounding Instructions:

The Cooktop must be properly grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing a safe path for the electric current. The Cooktop has a power cord with a 3-prong grounding plug, which must be used in a compatible and properly grounded outlet. It is the owner's responsibility to replace any 2-prong wall outlet with a properly grounded 3-prong wall receptacle.

For your safety, never cut, remove, or disable the electrical (ground) connection from the plug. Never use an adapter plug or an extension cord with the Cooktop.

WARNING: Electric shock can result from an improperly grounded plug. Please consult a qualified electrician if you have any questions about these grounding instructions.

Before You Begin:

Some units may come equipped with a removable IEC Power Cord. Please make sure that this power cord is firmly attached to your CookTek unit BEFORE plugging the unit into the power receptacle and before attempting operation.

ELECTRICAL INSTALLATION REQUIREMENTS*

Every installation site has different electrical wiring. Because many different local codes exist, it is the Owner and Installer's responsibility to comply with those codes. CookTek is not responsible for any consequential damages as a result of failure to comply with installation requirements.

- Read all installation instructions carefully before starting installation.
- Remove Cooktop carefully from carton.
- Remove all loose packaging and accessories.
- It is the responsibility of the installer to comply with all federal, state and local codes.
- Any installation not matching the specifications discussed in this manual automatically voids the product's warranty.
- CookTek recommends that a dedicated electrical line be used for each Cooktop installed. Electrical circuits should not be shared with any other electrical equipment.

INSTALLATION OF DROP IN COOKTOPS

- When installing the drop-in Cooktop, use the dimensions provided in this manual to trace the cutout dimensions onto the countertop.
- Be sure to allow for a minimum clearance of 2” between all sides of the housing and any surface or obstacle, and 9” between the bottom of the housing and any surface or obstacle.
- Cut out and drill holes as required in countertop.
- Drill holes for control box mounting.
- When installing the drop-in Cooktop , apply a bead of an NSF Standard 51 approved sealant (such as Dow Corning 732 Multi-Purpose Sealant or GE RTV 108) around all four edges of the countertop cutout. Carefully follow sealant manufacturer's instructions to insure proper adhesion.
- Multi-Purpose Sealant or GE RTV 108) around all four edges of the countertop cutout. Carefully follow sealant manufacturer’s instructions to insure proper adhesion.
- Locate Cooktop over countertop cutout. Pass control panel and cord through cutout, then pass the base of the Cooktop through the hole until flange rests on the countertop.
- Mount control panel using screws supplied. Mounting options are illustrated in attached drawing.
- Plug Cooktop into a grounded 120V or 200-240V (depending on the model purchased), single-phase receptacle. Check rating plate on the Cooktop to verify correct voltage. **NOTE: For proper operation, a dedicated circuit should be used for each unit installed. Each circuit should be protected with a 20 amp minimum circuit breaker. For best operation, the counter should have an opening near the unit for fresh air to circulate underneath.**

APPROVED FOR COMMERCIAL USE

CookTek’s MagnaWave cooktops have been tested to be in conformance with UL 197 and CSA C22.2 standards and bear the commercially rated approvals. CookTek’s Magna Wave cooktops have been tested to be in conformance with the European Economic Area standards and bear the CE marking signifying European Conformity.

COOKING BY POWER COOK (WATTAGE)*

General Operation:
Plug cooktop into a grounded, single-phase receptacle. Models will run on 100-120V drawing up to 1800W depending on model. Or on 208-240V drawing a maximum of 3500W depending on the model. Check rating plate on unit to verify correct voltage and wattage. Voltages below 120V or 240V can result in less than rated power and slower heating times.

NOTE: For proper operation, an independent dedicated circuit should be used for each unit installed. Each circuit should be protected with a 20 amp circuit breaker.

When your application requires a high intense heat or you want a quick temperature increase, the Power Cook mode should be used.

What to Do:

1. Turn the Cooktop "ON" by turning the control knob to the right.
2. Momentarily depress the Power Cook button.
3. Turn the control knob until the desired Power Cook setting (1-20) appears on the LED Display.
4. Turn the control knob to the left to decrease power and to the right to increase power.
5. To turn the Cooktop off, turn the control knob to the far left until it "clicks" and the LED display no longer illuminates.

IMPORTANT: You can switch between SmarTemp and Power Cook at anytime just by pressing the SmarTemp/Power Cook button.

IMPORTANT INFORMATION

- Never heat an empty pan, it may damage the Cooktop or cookware and overheat the unit. When overheating occurs, an error code will flash on the LED display and the Cooktop will shut itself off automatically. When the temperature returns to normal, the Cooktop will start to cook again.
- Remember to turn the Cooktop off after each use.
- Keep the Cooktop away from gas and electric ranges or open flames. Do not place in the oven. If the surrounding air temperature is too high, the Cooktop will cease to function properly.
- Be sure to dry off the outside of the pan before use. Otherwise As If the pan temperature rises, the water droplets on the outside of the pan may begin to boil and spatter.
- Do not touch the ceramic plate (or the top of the Cooktop) immediately after use. The heat from the pan will be transferred to the ceramic plate causing it to be hot to the touch.
- Do not place any articles on the Cooktop other than inductive cookware. For example, do not place cans on top of the Cooktop as they may explode.
- Do not use aluminum foil on top of the Cooktop.
- Do not use the Cooktop near a faucet, swimming pool, sink, or other areas where water can be found. Never store the Cooktop outside or upside down.
- Do not obstruct, block, or alter the air entrance or outlet. Do not stick foreign objects into these openings.
- Do not strike or damage the Cooktop. Do not put the Cooktop in your luggage. Throwing or dropping the Cooktop can damage the internal components or crack the Cooktop, voiding your Warranty. If the Cooktop becomes cracked, unplug immediately and do not use.

CARE & CLEANING

Your CookTek Induction Cooktop is easy to keep clean. Be sure to follow these easy instructions:

1. Turn the unit OFF and remove the plug from any power outlets prior to cleaning.
2. When the unit is cool, wipe the surface and body with a damp cloth. Use a mild scouring agent on the stainless steel housing such as Bon Ami or Barkeeper's Friend for greasy or resistant soiling. Do not use a lye-based cleaner, such as an oven cleaner, as it may damage the Cooktop.
3. To clean the glass surface, use a mild detergent or glass Cooktop cleansing cream.
4. Never immerse the Cooktop in water or put it in the dishwasher.

Your CookTek MagnaWave Cooktop has two different cooking modes: SmarTemp and Power Cook. Professional cooks will appreciate the special features and advantages of each mode.

COOKING BY SMARTEMP (TEMPERATURE)*

When your recipe requires a precise and even temperature to be maintained over a period of time, the SmarTemp mode is ideal. Just follow these simple steps.

What to Do:

1. Turn the Cooktop "ON" by turning the control knob to the right.
2. Place cookware containing ingredients on the Cooktop.
3. Depress the SmarTemp button.
4. Turn the control knob until the desired cooking temperature appears on the LED Display. The temperature displayed **will change** from the set temperature to the measured temperature 3 seconds after the control knob is moved. The LED will show the measured temperature until the desired temperature is achieved.
5. To turn the Cooktop off, turn the control knob to the far left until it "clicks" and the LED display is no longer illuminated.

NOTE: If the unit is left on and has been left unattended for 5 or more minutes without a pan on its surface, the unit will enter a "Sleep Mode" to conserve energy. You will know that the unit is in "Sleep Mode" because the LED will display horizontal dashes. The Power Knob must be rotated in either direction to exit "Sleep Mode" and begin normal operation.

SmarTemp monitors the temperature of the bottom of the pan.
For actual temperature of the food contents, a contact thermometer should be used.

WARRANTY STATEMENT

All commercial cooking equipment manufactured by CookTek is warranted against defects in materials and workmanship for a period of one year from the date of Sale, or 18 months from the date of shipment from our factory, whichever comes first. IMPORTANT! Keep a copy of your sales receipt to verify date of purchase. A valid proof of purchase, indicating Serial Number (s) and date of purchase is required to

obtain Warranty Service. This warranty is for the benefit of the original purchaser and is non-transferable. Any defects in materials or workmanship, which are brought to the attention of CookTek by written notification within the aforesaid warranty period will be repaired or replaced, at CookTek's discretion, with new or recertified products or parts. THIS IS THE SOLE REMEDY FOR ANY BREACH OF THIS WARRANTY. IN NO EVENT WILL COOKTEK BE LIABLE FOR DAMAGES OF ANY KIND, WHETHER DIRECT OR INDIRECT, SPECIAL OR CONSEQUENTIAL.

THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESS OR IMPLIED IN LAW OR FACT, INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY, SUITABILITY, QUALITY, OR FITNESS FOR ANY PARTICULAR PURPOSE.

This warranty is void if it is determined that upon inspection by an authorized service agent that the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. Warranty will be considered void if the serial nameplate has been removed or if the unit has been opened or modified in any way, or service has been attempted by unauthorized personnel. IMPORTANT! Keep a copy of your sales receipt to verify date of purchase. **A valid proof of purchase, indicating Serial Number(s) and date of purchase is required to obtain Warranty Service.** The prices charged by CookTek for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of covered defects without charge by a CookTek factory authorized service agent or one of its sub-service agencies.

To receive Warranty Service, Please call CookTek at 312-563-9600 to obtain an RA number. This RA number must be printed on the outside of the return shipping container, or on the address label when returning units for service. Units received without an RA number will be refused at our shipping dock and may encounter a delay in service. Units must be taken or shipped to the required authorized service agency with transportation charges prepaid for service. CookTek will provide return freight. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. Please save all packaging materials for possible use in shipping. CookTek assumes no liabilities whatsoever for any damages incurred in transit.

Warranty void if not purchased in country of origin or through an authorized CookTek service agent. For additional information and other details concerning warranty, please contact our Service Department at:

In the United States:
CookTek
810 W. Washington Boulevard • Chicago, IL 60607
Tel: (888) 266-5835 • Fax: (888) 266-5329

Outside of the United States:
Tel: 1-312-563-9600 • Fax: 1-312-432-6220

Worldwide Web:
WWW.CookTek.com

Rev. 6/7/05

IMPORTANT SAFETY PRECAUTIONS

There are certain safeguards that should always be followed whenever this appliance is used:

- To reduce the risk of fire, electric shock, or injury - please read, follow and save all instructions.
- Never immerse cords, plugs or appliance in water.
- Supervise carefully when appliance is used near children. Keep children away from appliance when in operation.
- Always unplug appliance immediately after use and allow for cooling time if handling, transporting, or storing.
- Do not use any appliance that has a damaged cord or plug, or one that has malfunctioned or been damaged. Consult the warranty and follow instructions for service.
- Do not use any accessories or attachments that are not recommended by the manufacturer. Use of unapproved accessories may cause injuries and void the warranty.
- The pan on the appliance will heat continuously as long as the power is ON. The pan will be hot and caution should be exercised when working on or near the appliance.
- Do not let the power cord touch hot surfaces or hang over the edge of the counter. Do not move the appliance when electric power is connected.
- Do not move the appliance while a hot pan or pan containing hot liquids is on top of the appliance.
- To disconnect appliance, turn control knob to “OFF”. You will hear a “click”. You may then remove the plug from the outlet.
- Do not use CookTek Induction Cooktop for anything other than its intended use as described in this manual. This unit is designed to heat and cook food and is not intended for laboratory or industrial use.
- Do not put food or unopened cans on the Cooktop’s surface.
- This product may only be serviced by an authorized service agent or by CookTek personnel. Do not attempt to open the unit or perform service of any kind. For service information contact CookTek at 1-312-563-9600.
- This appliance must be grounded. Connect only to a properly grounded outlet. Before operating, read grounding instructions and Electrical Installation Requirements on Page 3 of this booklet. Do not use an extension cord.
- Do not overcook food or leave appliance unattended while in use.
- In the unlikely event of a grease fire, smother flame by covering pan with a tight-fitting lid, cookie sheet, or flat tray. DO NOT USE WATER. When the fire is under control, turn off appliance and unplug from wall.
- Use only with induction-compatible and efficient cookware.
- Place Cooktop on a level, hard, stable, non-flammable surface before use.

TROUBLESHOOTING GUIDE

Symptom	Probable Cause	Possible Solution
No Power (No Lights or Fan Noise)	Unit Unplugged	Plug Unit into Appropriate Receptacle
	No Power to Receptacle	Make Sure that Receptacle is Energized
	No Power to Receptacle	Check Wall Switches
	No Power to Receptacle	Check Circuit Breaker
	No Power to Receptacle	Plug a different electronic device into the receptacle to make sure that power is present
Pan Does Not Heat	Pan is Not Induction Efficient	Use Induction Efficient Pan
	Pan Diameter is less than 7 inches	Use a larger Induction Efficient Pan
	Pan Not Centered Over Cooktop Logo	Center Pan
Cooktop Suddenly Stops Heating	Possible Power Brown Out	Assure proper voltage/power levels
	Circuit Shared with another Electrical Device	Make sure that the Cooktop is not sharing a circuit with other Electrical Devices.
	Air Vents Blocked or Insufficient Air Circulation	Check air vents to make sure that they are not blocked. Make sure that there is sufficient air flow around the appliance
	Safety Shut-Off Engaged	The Safety Shut-Off will engage if an empty pan is left on the Cooktop surface while the unit is working at full power. Make sure that the Cooktop surface is clear. Wait 15-20 minutes for the unit to reset.
Pan Does Not Get Hot Enough Even Though Power Levels Are Set To Maximum-Induction Efficient Pan In Use	Extension Cord In Use	Do Not use extension cords. Extension cords may affect the power levels reaching the appliance
	Circuit Shared with Another Electrical Device	Make sure that the Cooktop is not sharing a circuit with other Electrical Devices.
Pan Cooks Unevenly, Does Not maintain Heat Level, or Overheats	Pan is Not Induction Efficient	Use Induction Efficient Pan
	Pan Bottom May Not Be Flat Enough	Use Flatter Pan
	Pan Not Centered Over Cooktop Logo	Center Pan
	Pan Diameter is Less Than 7 inches	Use a larger Induction Efficient Pan

In the event of a Possible Malfunction, your CookTek MagnaWave Cooktop will display an Error Code on the LED Display. Please consult the following table when encountering an Error Code.

Error Code	Error Description	Potential Cause	Action Required
1	RTD (temperature sensor) is malfunctioning	RTD sensor has shorted	Reconnect or replace RTD. Service may be required.
2	RTD (temperature sensor) temperature is too high	Glass surface is too hot or RTD sensor has broken	Remove any pans from cooktop surface and let unit cool. Then turn unit off, then on. If problem was temperature related, the unit will return to normal operation, otherwise service is required.
3	Current is too high	Possible mechanical damage to coil or foreign object on cooktop.	Try different cookware. Service may be required
4	Electronics are overheating	Fan broken, bad ventilation, ambient temperature too hot	Check airflow. Clear air vents. Listen for fan operation.
6	Input Line (From Power Outlet) Voltage Too High	Something else is one the same circuit. Line voltage fluctuations at end or beginning of work day. (Voltage > 132Vac for 120V model or > 264Vac for 240V model)	To reset, unplug unit, wait 5 seconds, and plug in again. If problem persists, have an electrician monitor the line voltage.
7	Hardware failure	Inverter I/O problem	To reset, unplug unit, wait 5 seconds, and plug in again. Service may be required.
8	Zero cross error	Bad AC source, board component failure	Turn unit off, then on. Plug unit into outlet on different circuit breaker. If problem persists, service is required on device.
16	System error	CPU I/O problem	To reset, unplug unit, wait 5 seconds, and plug in again.

Two Hob (Two Position) Cooktops

Operation of the two hob (two position) Cooktop is exactly the same as the single position Cooktop. Each position will have its own, independently controlled, On-Off Control Knob and its own, separately controlled, SmarTemp button. It is not necessary to turn on both positions for the Cooktop to function.

NOTE: For Proper operation a dedicated circuit should be used for each unit installed. Each unit should be protected with a 30A minimum circuit breaker.

REVISIONS				
REV.	DESCRIPTION	BY	DATE	APPVD

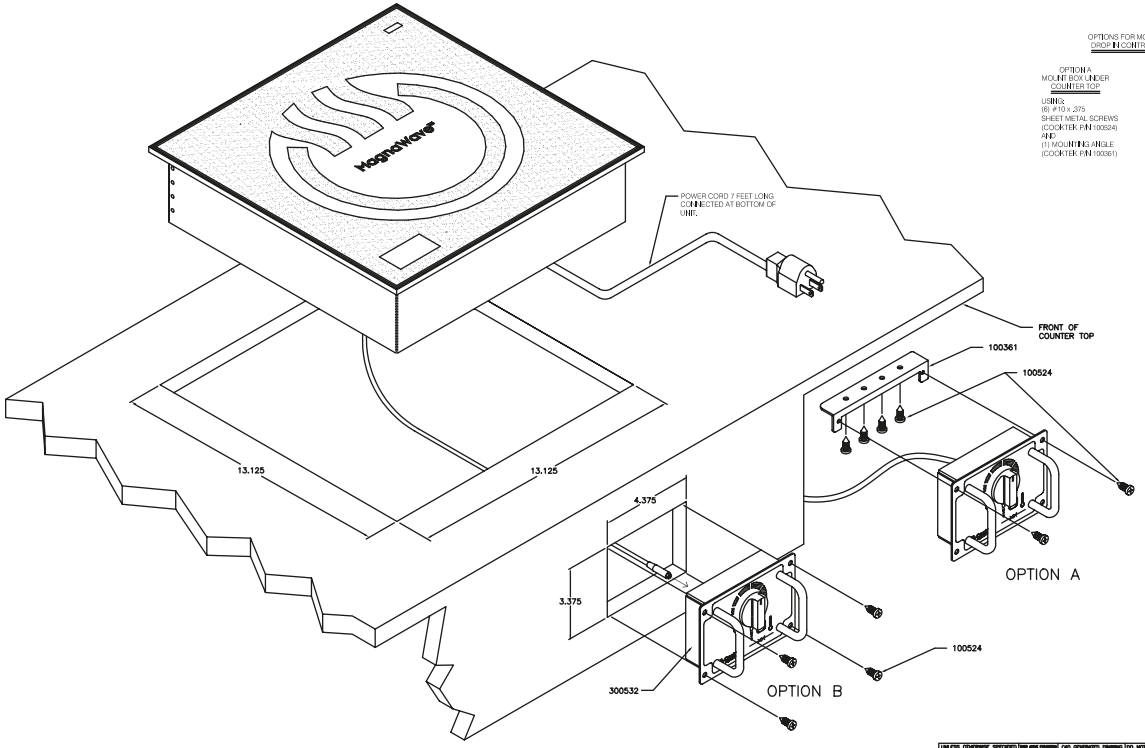
OPTIONS FOR MOUNTING
DROP IN CONTROL BOX

OPTION A
MOUNT BOX UNDER COUNTER TOP

USING:
(6) #10 x .375
SHEET METAL SCREWS
(COOKTEK P/N 100524)
AND
(1) MOUNTING ANGLE
(COOKTEK P/N 100361)

OPTION B
MOUNT INTO FRONT OF COUNTER TOP

USING:
(4) #10 x .375
SHEET METAL SCREWS
(COOKTEK P/N 100524)
AND BY
CUTTING A 14.375 x 13.375
SQUARE HOLE IN FRONT OF
COUNTER TOP.



UNLESS OTHERWISE SPECIFIED DIMENSIONS ARE IN INCHES TOLERANCES ARE: .XX ± .010 .XXX ± .005	THIRD ANGLE PROJECTION	CAD GENERATED DRAWING DO NOT MANUALLY UPDATE	DO NOT SCALE DRAWING
TITLE: INSTALLATION INSTRUCTIONS			REV. NO. 0
DETAIL: DROP IN COOKTOP		PAPER SIZE D	DATE 02/06/02
CookTek Induction Systems	MATERIAL	SCALE N/A	CHECKED BY EC
	ASSEMBLY REF.	SHEET 1 OF 1	DRAWN BY EC
			PART NO. 101414